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Prof H. BLITS'S

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Methods
FORMULAS.

of Canning Fruits
& Vegetables by Hot
Air & Steam. & brines
by the Compounding of Syrups.
The Christizing & Candying
of Fruits Etc

Please make out copy right to *Professor*
H. Blits of Philadelphia Pa

~~Co. of H. Blits~~
but send communications to St Charles

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PREFACE.

It is quite within modern times, that, by observation and experience, mankind has become aware of the independence of all inventions, and that upon our ability to modify the conditions in which we are placed can we alone depend upon our future progress, the curtailing of time and the saving of labor. And so in presenting my inventions and improvement, in the methods of Canning Fruits and Vegetables, to the public, I desire their kind indulgence, and ask them to set aside the prejudice and skepticism which in all ages and times has been the great obstacle that an inventor had to contend against, while I admit that the public has been imposed upon, at various times, by so-called inventions which was to perform wonders to lessen the labor of housekeepers, but which upon practical tests proved worthless, inasmuch that the methods employed either required the use of preparations, acids, or other foreign substances, which, while they may have kept the fruits, destroyed their flavor; but by my improved methods, no preparations, acids, or machinery are required. The methods embodied in my inventions are based upon scientific principles, upon the law of impenetrability. Two bodies cannot occupy the same space at the same time, therefore, I simply use steam and hot air as an agent to expel the cold air, and while I also admit that this principle has been employed since the art of canning was first discovered, it has been used in a manner requiring more time, expense, and labor, and which by my improvements and inventions the great necessity of simplifying and curtailing the time and labor has been solved, conferring upon the thousands of canners and housekeepers throughout the land, who have adopted my methods, a great boon and blessing.

Then, again, I wish to call housekeepers' attention to the fact, that corn and vegetables have been an utter impossibility for them to can, which by my method is simple and practical, and keeps them perfectly natural,—the secret being simply in using the steam so as to exhaust the air, and destroy a certain amount of carbonic acid gas existing in same.

The canning of tomatoes, sliced or whole, in glass jars, by steaming them so as to exhaust the air and destroy a certain amount of acid, keeping them more whole and natural in flavor, and doing away with the old methods of stewing and cooking them to pieces.

Also to my great improvement of keeping strawberries whole and natural by simply compounding a syrup to can them with, instead of stewing or boiling them, which destroys their natural flavor and shape.

In concluding my remarks, I wish to say to experienced housekeepers, that while there may be some information that I give that they are already familiar with, through practical experience of their own, or obtained through other sources, they must remember, for the sake of inexperienced housekeepers, I am compelled to commence with the fundamental principles of canning, which requires me to give many little practical hints and details that otherwise I would remit.

Also, in using the Boiler for steaming fruits, tomatoes, and vegetables, which embodies the old principle of canning, I caution every one, unless you use my improved methods of applying the steam, you will meet with no success. Hoping members will give these methods a fair trial, I remain

Respectfully,

PROF. H. I. BLITS.

P. S. On account of continuous travelling, address letters to Somerville, Mass., and they will be forwarded to me.

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First. To Can Fruits, Berries, etc., by the Hot Air Generated from Oven of Stove or Range

First select jars that are perfect in every respect, and rinse them with hot water, pouring water in slowly and shaking around inside of jar gradually, so that the jar won't break; then pack the raw fruit as compactly as possible, whole or cut, in the jars up to the first rim (working down fruit on each side with a silver-plated knife or handle of spoon, never use any other metal), put in your boiling syrup, filling jars not quite three-quarters full; place tin covers on jars or a piece of sheet iron or a flat tin with a weight on to keep cover from coming off (but not the lids of jars, as it may scorch); then place jars in the fruit racks, or in a dripping pan with a little warm water in it, and a cloth at the bottom to set jars on; don't let jars touch each other; set them in a moderate hot oven and almost close door of oven; then set on full heat and leave in until syrup in jar beads on top. Make syrup as follows: For sweet fruit, one-half pound of sugar to three-quarters of a pint of water to a quart jar, or five quarts of water to six pounds of sugar to a dozen jars; for very sour fruit, three-quarters of a pound of sugar to three-quarters of a pint of water, or five quarts of water to nine pounds of sugar to a dozen quart jars; leave syrup come to a good boil. After leaving fruit in oven as described above, take out the jars, set on warm, damp cloth, or if you use the fruit racks, leave the jars in the racks, and pour boiling syrup quickly over the fruit in jars, to fill up the jars, work down on each side with a silver-plated knife and seal jars air-tight; put fruit in a dark place, and in a room with temperature from forty-five to seventy degrees. One coffee-cup full of sugar is a half pound. To temper jars before placing them in an oven, allow medium hot water to run on the outside of jar slowly after fruit is in it for about a minute. It is always best to boil your empty jars before canning by allowing them to heat up gradually. If the oven is very hot, don't fasten the door entirely. A good way to seal jars or bottles, is to get a bladder and fit it snugly over the mouth and sides of the jars and seal tightly by using sealing wax or the whites of an egg or white wax, or you can put a cork into bottles and seal with sealing wax, and after it dries, if you tie three folds of cotton-batting around, it will surely be air-tight. When pouring your syrup over the last time overflow jars so as to overflow the air bubbles.

A nice wax is made for sealing by taking half rosin and half beeswax; melt this and pour over corks or around the fastening used. This, or sealing wax melted, is the best to seal with.

Second. To Test Jars to See if Air-tight.

After jars are sealed air-tight, and before putting them away, wipe dry around the rubber and lid, stand them upside down on white paper for about twenty minutes, and if any liquid comes out, take putty and fasten all around the rubber and lid, so as to make it air-tight; be careful to get the right rubber for each jar, and don't use any that are worked down on the side. A better way is to tie three folds of cotton batting over top of jar.

Third. To Can Pears White and Whole, With Stems, in Rock Candy Syrup.

Take skins from pears carefully; put pears, with stems, in jars compactly; make a syrup by using one-half cup of rock candy to three-quarters of a pint of water; allow to come to a boil until all is dissolved; pour over medium hot and steam twenty minutes from the time water boils, as described in fruits. Take out, fill and seal.

Fourth. To Can Without Cooking or Steaming Damson Plums, Sour Cherries, Pie Plant, Gooseberries and Currants.

Place fruit in jars compactly, pour over them syrup made from water and sugar; making syrup as follows: One pound of sugar to one pint of water for each

quart jar; let this syrup come to a good boil, and after it boils, leave it to boil for ten minutes more, then pour in jars over the above fruit hot, and seal air-tight. Gooseberries and rhubarb will keep cold by just filling the jars lightly with either, putting on rubber, immersing under water in a vessel of cold water, and when the jars are full, fasten lid under water, and when you take out, if possible, tighten lids more. Or by allowing cold water from faucet to fill jars, to overflowing and sealing air-tight they will keep nicely. You can only keep these acid fruits this way, and if you wish to keep them all the better, and give them a nice flavor add one desert spoonful of brandy for each jar. While syrup is boiling have jars standing on back of stove in a dripping pan as described.

Fifth. To Can Pineapples in Their Own Juice, Without Steaming.

Cut up pineapples in small slices, take from a pound to one pound and a quarter pounds of granulated sugar to a pound of pineapple, and place in layers in a stone crock and leave over night; then transfer your pineapple to glass jars, and fill jars to the top with its own juice drawn over night, and seal the jars air-tight. Place in a dark place; dip rubber in warm water and leave lids of jars get warm. For a delicious flavor, add a desert spoonful of brandy to each quart jar before sealing. In leaving pineapple stand overnight put in a cold place.

Sixth. The Improved Method of Canning Strawberries by simply Compounding a Syrup.

First, select two lots of berries, one lot to make the juice with, and the other to can. Allow a little water to run over the berries (through a collander), that you get the juice from. For every pound of berries, mix one-half pound of sugar, in layers, in a stone crock or vessel; cover them, and allow to stand in a refrigerator, or any cool place, about twelve hours; this will keep them from fermenting, and they will form their own juice. Drain off most of this juice from berries, and add one-half of a pound of crushed rock candy, or from one-half to three-quarter pound of sugar, to suit your taste. Then boil this syrup down one-third of the original quantity. In the meantime, while syrup is boiling, rinse your pint jars, inside and out, with hot water, so jars are hot; pack your nice, whole berries in jars, fasten lid part way on, and set in fruit racks, slides or dripping pan, on back of hot stove or range, to keep warm. When the syrup is boiled down one-third, pour over quickly, and seal air-tight. If you do not wish to use rock candy — but this is the way Wiesbaden fruits are canned — use from one-half to three-quarter pound of sugar instead to mix in syrup, and boil down a little over one-third; set your jars filled with berries on back of hot stove, in fruit racks or dripping pan, with a little luke-warm water in it, and a cloth at the bottom to set the jars on; put covers part way on jars, and invert a wash-boiler over jars, to retain the heat; when the syrup is ready, pour over and seal. If you do not wish to can two lots of berries, using sugar and rock candy, as described, boil this down as described, one-third; placing the same berries you made juice from, in jars; fix jars under boiler on back of stove, as described; when syrup is ready, pour over and seal; but they will not be whole, and will rise to the top; it is always best to invert a vessel over jars, while on back of stove.

It is best in making the compound syrup for the preserving of strawberries, to use the rock candy, the last time, instead of the sugar. This syrup, made in the proportion mentioned, will be more than enough to completely fill one pint jar full of whole berries. So in using this formula, use pint jars for putting in your whole berries, instead of quart jars.

Seventh. General Directions of Importance.

Don't stir syrup for berries or fruit after it boils, and shake it as little as possible, as it will sometimes candy; in that case, add a little more water, stir and boil it over again, and drop in a small pinch of cream of tartar to every pint of syrup; this will prevent it candying. When pouring syrup in jars, hold

a silver spoon in it and pour over quickly. The berries you have left—that you made the juice from—use for jams, preserves, sauce, pies, etc. When draining off the syrup from berries, don't drain off the whole of it or they will taste insipid. To every pint of juice made from berries add one half pint of water and from one-fourth to one-half pound of sugar; let it come to a boil and seal air-tight in bottles. This makes a delicious drink.

By placing three folds of cotton-batting over lids or bottles (after they have the corks in) will make it air-tight, but you must tie the cotton around as tightly as possible.

The rule for boiling syrup down a little over one-third is, if you use one and one-fourth pints of water for a one-quart jar, make a mark on the vessel where three-fourths of a pint would be, then you will have it correct; or, if you put up twelve jars, use fifteen pints of water, and make a mark where the nine pints of water would come to. In using the oven process never put on the covers of jars while in oven (it scorches them), place tin covers on instead.

The berries that you made the juice from do not waste by draining them completely dry; but leave some syrup in them, and by adding a little more water and sugar, you can work them into a jam; or, crush them into a pulp, drain off the juice, and to every pint of juice add one-half pound of water and one-half pound of sugar, let it come to a good boil, skim off scum and bottle air-tight while hot. Then use this for drinks, flavorings for puddings or ice-cream. Keep in cool place in the dark.

Eighth. Another way of Canning Strawberries, Blackberries, Raspberries, and other Soft Fruits.

First cleanse your berries, and to every one pound berries, take not less than three-fourths to one pound of granulated sugar; mix this in layers, viz.: a layer of berries, then a layer of sugar, and so on, in a stone crock; set crock with cover on, in cool place, and allow it to stand over night. In the morning place crock on back of stove that is only moderately hot, and set on gradual heat, moving jars gradually front, until syrup commences to foam over. Then skim off scum; allow berries to heat about three minutes longer; take off from stove, and fill your glass jars as rapidly as possible; allowing syrup to overflow jars, and seal air-tight. Don't use any other vessel to heat in except stone crocks, and when filling jars from crocks, set crocks on back of stove.

Ninth. To Keep Fruit from Fermenting.

After using part, fill up balance of jar with medium hot syrup, made from sugar and water; screw the lid half-way on and steam about ten minutes from time the water boils, as described in fruit; then seal jars air-tight.

To Prevent Liquids Souring and Fermenting.

Cleanse your casks with warm water; then bore a hole about half an inch in diameter, about half an inch from mouth of barrel; in this hole fix a tin tube air-tight, allowing it to project out about three inches, and to this tube attach a rubber tube, air-tight, making the rubber tube long enough to fall into a basin of water placed on the outside at bottom of barrel; pour in your liquid until about three-fourths full, and every day (especially if the cider or vinegar is new), pour in an extra gallon of same for two or three days, until liquids have quit fermenting; then make casks air-tight, leaving the tube in the water as long as the liquid is in the barrel, changing water every two weeks. Before drawing liquid, bore a small hole in top of barrel. When barrel is dry, before putting in cider, fumigate barrel with vapor of brimstone for about ten minutes.

Tenth. For Grapes.

Take an air-tight cask or paste-board box, place a layer of cork-dust at bottom of box, then a layer of grapes, and so on alternately. Do not allow the

bunches of grapes to touch each other. Pack compactly, and do not put any loose ones in. Fit lid of box tight by sealing it down. Always get whole bunches for preserving; gather when the sun is hot and grapes three-fourths ripe, and when cutting bunches, leave about an inch of stem.

Eleventh. To Steam Tomatoes, Fruits, etc., by H. Blits' Improved Method.

First scald tomatoes by dipping them in boiling-hot water for a minute; then take out and remove skin, place in jars, whole or sliced, as compact as possible, by working tomatoes down on all sides with a silver-bladed knife, put on rubbers and screw lids part way down; then take a boiler or vessel and set on hot stove; put in your perforated tin or racks as described, pour in luke-warm water in boiler so as to cover about three-fourths of the jar or about up to neck of jar and as soon as the water boils, steam ten minutes from that time; then take out one jar at a time, screw lid slowly air-tight, put back in boiler at once, and when all the lids have been fastened, steam eight minutes more, allowing water in vessel to completely cover the jars; then take them out and allow them to cool and screw on lids of jars tighter, if possible. When you put jars in vessel to steam for the last time, the water that you use to cover the lids with must be boiling, but poured over slowly. Never set jars in a vessel of hot water when you commence to steam them. For tomatoes, whole, with the skins on, put tomatoes in jars as described before. Stew some other tomatoes to get the juice, then filter, pour this juice medium-hot over the whole tomatoes in jars, and steam in vessel as described in tomatoes with skins off. Always select solid tomatoes, not too ripe, frost bitten or speckled, as they will ferment; wrap each jar with coarse brown paper. If you have a damp cellar and have no closet to keep your fruit in, put in a box lined with cotton-batting and with a lid.

To steam the fruits, you place the fruits in jars compactly as possible, to the first screw of jar, pour over your boiling syrup to the top of jar, so as to cover fruit, making as described in oven process, and steam in boiler by the same method as tomatoes. Use the following time: For all berries, cherries and grapes, 5 and 5 minutes; for plums, peaches, &c., 5 and 10 minutes; for pineapple and pears, 5 and 15; quinces and hard fruits, 5 and 30; apples, 5 and 30 minutes. This means 5 minutes to be steamed with lid part way and the balance of time sealed tight and immersed, as described above. It is best, if you can, to tighten the lids in boiler, instead of taking them out and tightening—that is, before you immerse them the last time. It is best on applying this steaming process never to set jars on bottom of boiler or on a flat board. I desire all members to have some fruit racks made which I described at lecture, and will leave with some tinner in your city—as it will save you a great deal of inconvenience and prevent the breaking of jars. When filling jars with tomatoes, pack them way to the top, and if after experimenting with one jar, after steaming it the desired time, you find that it will not make enough juice to completely cover tomatoes, I would fill up with boiling water or boiling tomato juice before steaming them under water the last eight minutes, as it is important for the liquid to cover tomatoes. It is best to pour in the described liquids or syrups for your fruit or tomatoes while jars are in boiler, and to screw them tighter in boiler as described instead of taking them out as mentioned above. When tightening jars in boiler do not screw lids too tight or the jar is liable to crack. Use a cloth in your hand to tighten lid on jars in boiler, and when you take them out gradually tighten more as they cool; if jars are allowed to cool in the boiler of water, when through the fruit will not shrink so much.

Twelfth. For Steam Corn, Lima Beans, Peas, &c.

Put corn in a colander and let a little hot water run over it for about a minute; then cut your corn off the cob, scraping as much juice out of the cob as possible, but don't mix any of the cob with the corn; fill your jars compactly with corn; every time you get two or three ears of corn off the cob in a jar, work down as tight as possible, until the jar is filled compactly about one-half

inch from top; then dissolve one teaspoonful of salt to one and a half table-spoons of sugar, with three-quarters of a pint of warm water for each quart jar, and pour to overflowing over the corn; then adjust the lid of the jar (without the rubber) part way on, and steam in boiler of water, as described in the tomato method; but steam four hours, divided as follows: two hours with lid part way on, the water in boiler covering the jars three-quarters, then take out jars, work down corn and fill up with same liquid, kept boiling for that purpose; then put on rubber and screw lid slowly air-tight, put back in boiler and allow water in boiler to completely cover jars, and steam two hours more; take out jars, allow them to cool, screw lids tighter, if possible, and put in a dark place. The lima beans and peas you do the same as the corn, only you need not pack them down as tight as described in corn, or use the sugar in the liquid. The succotash, steam the same as corn, using the same time. If corn makes juice enough of its own, do not add the liquid described, but add just enough of the liquid to fill jar to the top.

For Mushroom, String Beans, Asparagus, Squash and Cauliflower.

The string beans, such as white and bush beans, steam three hours, divided as follows: one hour with the lids part way on, and two hours with jars sealed air-tight and immersed under water as described in corn; the liquid being one teaspoonful of salt to three-quarters of a pint of water, to one quart jar. For asparagus, steam the same as string beans, using the same liquid, but before steaming the last hour, be careful to have the liquid in the jar cover the asparagus about three-quarters of an inch, or it is liable to ferment. When steaming all vegetables, always leave three-quarters of an inch from the top of the jar, to allow them to swell without bursting the jar; wrap vegetables and tomatoes with coarse brown paper before setting them away in the closet. If you fill jars perfectly full with fruit and vegetables, and have liquid coming way to top, so as to leave no vacuum, I find you can with safety immerse them at once under water.

For Squash, Pumpkin, Cauliflower and Mushroom.

Use the same time and liquid as described in string beans, etc. If you wish to can all kinds of vegetables together, pack the mixture compactly in jars, put over the liquid as described above, and steam by the same time as the corn-process, but never mix corn in this mixture.

Thirteenth. To Can Salmon and Lobster.

Pack the fish in your jars, and distribute about two teaspoonfuls of salt for each can, and steam by the same method as described in corn and vegetable process, using the same time. If, after steaming the first two hours, it does not make enough juice, fill up can with boiling water. After steaming the last two hours under water, take out and allow to cool under water. Be sure and wrap coarse brown paper around jars, as light will cause fermentation. Also be sure and keep your canned fish in a cool place or they will not keep.

Fourteenth. For Pickles.

Place in brine, made from luke-warm water and salt, strong enough to float an egg; leave in twenty-four hours; then put in cold water for twenty-four hours, mixing in grape leaves; it gives a nice color and flavor; it is best to mix the leaves and pickles in layers in this water; put pickles in jars or stone crocks, pour cider or wine vinegar, made by yourself; good strength; spice and sweeten at your pleasure; grate a piece of alum about the size of a cherry for each quart jar, to make them brittle, and give them a nice flavor; put in a teaspoonful of mustard seed, and seal jars or crocks. To test vinegar, put a little in a teacup, and place therein a clean cent-piece; leave it in a few minutes, and if it turns a greenish white, the vinegar is made of acid, and not fit for use; but, if in the course of time, a white scum collects on top, take off cover of jars and skim it

off; fill up jars with warm vinegar, and place in a kettle of cold water as described in fruit, and steam ten minutes from time water boils; then seal.

When you pour over vinegar be sure it is boiling hot; and in order to prevent mould from forming on the top, put a piece of cotton batting on top of vinegar, and tie three folds of cotton batting over mouth of crock and that will keep it air-tight, and prevent the germs from penetrating.

Fifteenth. The Method of Candying Fruits and Tomatoes.

Make syrup as follows: one pound of granulated sugar to one pint of water (this will answer for about three-fourths of a pound of fruit), let this come to a boil. Then put fruit in this syrup and boil from five to fifteen minutes, according to fruit, then skim out the fruit; if much juice has boiled out of the fruit, add a little more sugar, then boil down the syrup one-half, pour it over the fruit, and let all stand in a warm (*not hot*) oven till all the syrup is absorbed; turn the fruit occasionally. It generally takes from two to three days to absorb the syrup and to candy. Then pack away in layers, on waxed paper, as described. It is best to do it in the evening, and leave fruit to stand in a warm oven over night, as described, repeating two or three nights till syrup is all absorbed; in the daytime keeping it out of the oven in a place where the temperature is about seventy-five degrees. Large fruits and tomatoes generally take about three nights. Soft fruits boil five minutes, and hard fruits from ten to fifteen minutes after placing in boiling syrup; judge according to fruit. When boiling the fruit for candying do not have too hot a fire, so as not to break the fruit. Leave skin on tomatoes, berries, and soft fruits; peaches, pears, and hard fruits, skin may be taken off. When the fruit is candied, put them on layers of waxed paper, put in tin boxes, and keep temperature of sixty-five degrees; in summer in a very cold place.

Always use the best granulated sugar.

It generally takes about twenty minutes to bring the syrup to a proper boiling test. To remove skin from peaches or fruits with soft skin, take a little boiling water and soda, until strong and feels slippery, then drop in a few at a time, lift out with a skimmer, and wipe with coarse towel until the skin is off. The syrup that is left can be used for canning fruits.

Sixteenth. To Crystallize any Fruit that will keep its Form; also Nuts.

Make a syrup of one cup of sugar, four tablespoonfuls of water, and two of vinegar; when it boils stir in a small pinch of soda; *stir as little as possible* or the candy will not be clear; boil till it hairs, as described before. Separate the fruit from the stems; grapes, cherries (oranges, whose quarters have been separated about twenty-four hours beforehand, to become dry and hard), cutting out the seeds carefully, so the juice will not escape; citrons, cut in pretty forms; dip each fruit or piece of nuts in the warm syrup, and lay it on waxed paper in a cool place, to harden. If the first dipping is not successful go over the operation again; adding a little more water to the syrup, and when it stands the test, dip again. Syrup can be worked over twelve times in case of a failure of fruit crystallizing. Use granulated sugar. Don't stir syrup after it comes to a boil. If your syrup should candy, add a little more water and sugar, and just as it is coming to a boil drop in a pinch of cream of tartar to the quantity of syrup described; this will prevent it from candying. Use the same remedy in making candies.

To make Fondant; which is the Foundation of all French Candies.

Make a syrup of one pound of sugar to one small cup of water, stirring only to mix. When boiled ten minutes dip fork in to see if it hairs. Take care not to stir syrup after it boils. When just cool enough to dip in your fingers, beat as rapidly as possible; when too stiff to beat longer, work with

hands like dough, so it has a perfect smooth foundation, and lay away until ready to use. Then when you wish to make the cream of French candies, melt the fondant in a cup, standing cup in boiling water. Stir constantly till like cream; then remove cup from hot water; then take nuts or fruit, dip in this cream, and lay on waxed paper until perfectly dry, and then put away in boxes, in layers. The sugar to use in making French candies is the confectioners' decorating sugar, which is the fine powdered sugar.

Seventeenth. To make Walnut Cream Candy, or Dates.

Take the white of an egg, as much water as egg, add a little salt, and a little vanilla, and a little brandy, stir (*not beat*) into this enough of the sugar mentioned to form a cream, or until a fork will stand up straight in it. Then just place a little on the kernel of your nuts on each side, and press gently. Take stone from date and do in same manner.

To make Macaroons; using any kind of Nuts.

Simply make a stiff icing, as used on the outside of cakes, add nuts chopped as fine as can be chopped in a chopping bowl, and add a little salt. Smooth this paste out in cakes, cut in chunks and put in a dripping pan, in a very slow oven, having only a moderate fire in the stove. Quantity: whites of four eggs, one pound of sugar, one cup of nuts. Use powdered sugar. Always, in making the icing, beat the sugar and eggs together as rapidly as possible, so that the icing becomes stiff, then add the salt and nuts, as described, and dip this paste in little tin cake forms, so it cannot run; having forms covered with buttered paper.

Eighteenth. Preserving Orange Juice.

A sweet, pleasant cordial may be made from the juice of the sour orange. The usual formula is to add three gallons of water to one of juice of sour oranges, and then three pounds of white sugar to each gallon. After fermentation, bottle, and use after a few months. A formula for converting the juice of the sweet orange into wine, which is said to be worthy of the name, is as follows: Take of sweet orange juice and water equal parts, and add three pounds of pure sugar to each gallon, in a tight, full barrel, with a bent tube from the bung-hole to a vessel of water. When the gas-bubbles cease to show in the water, the barrel must be closed and put away for several months, when the liquor can be drawn off, bottled and corked tight. The bottles must be kept in a cool place till wanted for use. There is a method of preserving the juice of fruits for use as an unfermented beverage, which applies to most fruits, especially the orange. The juice is pressed out of the fruit before cooking. To one quart of juice is added one pint of water and a half pint of sugar; if very sour, add a little more sugar. The juice is then bottled hot, corked tight, and sealed.

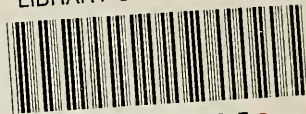
Nineteenth.

Having no new methods for making jellies, we give no formula, but wish to call the attention of housekeepers to the fact that in order to keep jellies from moulding they should heat the alcohol or brandy that they dip paper in to place on top of jellies, and place a layer of cotton batting on top of paper, and then tie two folds of cotton batting over mouth of jar or glass; this will keep them air-tight, and you do not need the regular covers, or to use the white of an egg, as usual.

In heating alcohol or brandy, don't allow it to come to a boil, or get very hot, as it is liable to ignite and burn you.



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